

skyboar

& MARTINI BAR

Chef's Bar Menu

CHARCUTERIE BOARD - FOR 2

Chef's Seasonal Selection of Meats & Cheeses
\$24

ARANCINI 10
Roasted Corn & Red Pepper, Marinara, Parmesan

OAK-FIRED BROCCOLINI 10
Gorgonzola Mornay Sauce, Crispy Nueske's Bacon

BAO BUNS 12
Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Spicy Mayo, Toasted Sesame Seeds, Scallion

TUSCAN CALAMARI 13
Cherry + Banana Peppers, Garlic Butter, Spicy Marinara

BEEF TENDERLOIN SKEWERS* GF 16
Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze

SHRIMP COCKTAIL 13
Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce

CHICKEN LOLLIPOPS 16
Mahogany Glaze, Scallion, Toasted Sesame Seeds

HUMMUS 9
Pita, Extra Crispy Chickpeas, Extra Virgin Olive Oil, Parsley, Paprika

BURRATA SALAD V GF 16
Heirloom Tomatoes, 15 Yr Balsamic, Arugula Salad, Extra Virgin Olive Oil, Maldon Sea Salt

HOUSE SALAD GF 10
Chopped Romaine, Bacon, Feta, Tomato, Radish, Black Olive, Red Onion, Dijon Vinaigrette

TUNA POKE* 16
Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Spicy Mayo, Eel Sauce, Furikake, Toasted Sesame Seeds

SKYBAR SMASH BURGER 15
Double Patty, Special Sauce, Bacon, Lettuce, Tomato, Onion, Pickles, Pepper-Jack Cheese

ADD-ONS

Chicken 6 | Shrimp 9 | Sirloin 12
Salmon 14 | Lobster Tail 24

GF - GLUTEN-FREE V - VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

White Wine

	G	B
CRISP + FRESH		
Chenin Blanc Viognier, California	11	42
Pinot Grigio, Ruffino, Italy	8	32
Pinot Grigio, Santa Margherita, Italy	15	58
Pinot Grigio, Swanson, Napa Valley		48
Pinot Gris, King's Estate, Willamette Valley		48
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Rosé, Whispering Angel, Provence France	11	42
LUSH + SILKY		
Chardonnay, Josh, California	10	38
Chardonnay, Terrazas Reserve, Argentina	10	38
Chardonnay, Ferrari Carano, Alexander Valley		54
Unfiltered Chardonnay, Newton, Napa Valley	14	54
FRUITY + SWEET		
Riesling, Hugel, France	12	46
Moscato, 7 Daughters, Italy	8	32

Bubbles

	G	B
CHILLED + REFRESHING		
Grandial, Blanc De Blanc, France	(split) 9	
Bocelli, Proseco, Italy		38
Chandon, Brut, California		55
Chandon, Rose, California	(split) 14	65
Moet and Chandon, Brut Imperial, France		135
Moet and Chandon, Brut Rosé, France		155
Veuve Clicquot, Yellow Label Brut, France		155
Veuve Clicquot, Rosé, France		175
Moet and Chandon, Nectar Impérial Rosé, France		185

Premium Bubbles

Dom Perignon, Brut, France 2006	500
Louis Roederer, "Cristal" Brut, France, 2014	600
Armand De Bridnac, "Ace Of Spades" Rose, France	800

Red Wine

	G	B
LIGHT + ELEGANT		
Pinot Noir, Lucky Star, California	8	32
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Skyside, California		55
RICH + MEDIUM BODIED		
Merlot, Matanzas Creek, California		75
Merlot, Decoy by Duckhorn, Sonoma	15	58
Meritage, Y-3, Jax, Napa		50
Red Blend, Meiomi, California	12	46
BIG + BOLD		
Diamond Merlot, Coppola, California	13	50
Cabernet Sauvignon, Caymus, Napa Valley		250
Cabernet Sauvignon, Duckhorn, Napa Valley		175
Cab Sauvignon, Simi, Alexander Valley	12	46
Cab Sauvignon, Justin, Paso Robles	16	62
Shiraz Cabernet, Cape Mentelle, Australia	13	50

Martinis

THE FIRESTONE CLASSIC	13
SERVED IN ITS OWN SHAKER	
Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	
CREME BRÛLÉE	11
3 Olives Dutch Caramel Vodka, Licor 43, Cream	
FIRESTONE MACCHIATO	12
3 Olives Espresso Vodka, Kahlua, Frangelico, Cream	
DOWNTOWN DIVA	13
Ketel One Botanicals Cucumber Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	
WATERMELON MARTINI	13
Grey Goose Watermelon Basil, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	
KEYLIME MARTINI	11
Bacardi Spiced Rum, Liqueur 43, Cream, Lime Juice, Simple, Graham Cracker Crust	

Classic Cocktails

SUPERMODEL	12
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute	
OCHO YOU DIDN'T	12
Bacardi Ocho Rum, Agave, Lemon Juice, Cucumber, Jalapeño	
HEAT WAVE	11
Patron Blanco, Mango, Jalapeño, Agave, Lime Juice	
STARLIGHT SPARKLER	11
Ketel One Peach Blossom, St Germain Liqueur, Pineapple Juice, Simple Syrup, Champagne. Served in a Flute	
PALOMA	11
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	
BAY STREET MULE	10
Blueberry Smirnoff Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	
FIRESTONE'S OLD FASHIONED	11
Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters	
STRAWBERRY FIELDS	11
Bombay Sapphire, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	

Bottles/Canned Beer

Angry Orchard	5	FMB Gateway Gold	8
Blue Moon	7	Heineken	7
Bud Light	6	Heineken 0.0	7
Budweiser	6	Miller Lite	6
Cigar City Jai Alai	8	Michelob Ultra	6
Coors Light	6	Negra Modelo	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw	6
FMB High-5 IPA	8	Yuengling	6
		Yuengling Flight	6